



2020 | CLC South Activity Report



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LEADING A GLOBAL REVOLUTION IN OUR *FOOD ECOSYSTEM*

What is EIT Food?

European Institute of Innovation and Technology (EIT) Food is a pan-European consortium that focuses on entrepreneurship and innovation in the food sector. The members of the EIT Food community are world-class players in the international food domain: over 50 partners from leading businesses, research centers and universities across 13 countries. EIT Food officially started in November 2016.

What is EIT Food CLC South?

As one of EIT Food Co-Location Centers, CLC South was established in the second half of 2017 to build bridges among leading businesses, universities and research centers. It began its construction with partners from Italy, Israel and Spain reinforced with local innovation hubs in Lisbon, Athens, Bari and Istanbul, and today has partners in every country from southern Europe, including Portugal, Greece, Malta, Cyprus and Turkey. With a consumer-centric approach, our main goal is to deliver a healthier lifestyle for citizens by enhancing high-value-added cooperation and integration in order to stimulate innovation, talent development and consumer involvement.

CLC South facilitates activities in the four EIT Food functional areas:

1 BUSINESS CREATION:

CLC South identifies, supports and ensures the success of agrifood startups who have the power to transform the food system. We work with all stages of startup - from just an idea to global expansion - and support them by offering training, funding, access to infrastructure and our network of EIT Food partners.

2 INNOVATION:

CLC South targets societal challenges through technology-based products and services with breakthrough potential by organising matchmaking events to support individual partners and provide them with the appropriate tools to draft robust proposals.

3 COMMUNICATION:

CLC South actively promotes and supports a shift in engagement from consumers as passive recipients to citizens as enthusiastic change agents by encouraging them to cause an impact in the food ecosystem. We therefore support multiple initiatives, such as consumer-led innovation campaigns and a digital platform (Food Unfolded) which will be a reference point for Europe and the globe.

4 EDUCATION:

CLC South supports capacity building by offering workshops, summer schools and online educational programmes such as MOOCs (Massive Open Online Courses) and SPOCS (Specialized Private Online Courses) for students, entrepreneurs and food professionals.



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 [@EITFood](https://twitter.com/EITFood)

 [EIT Food](https://www.linkedin.com/company/eit-food)

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LETTER FROM DIRECTOR



Begoña Pérez Villarreal,
Director of EIT Food
CLC South.

The start of this year is more than ever, an opportunity to celebrate new beginnings. We look into 2021 optimistically, after seeing and suffering how COVID-19 has shaken up the agrifood industry.

It has been our third year working towards a more innovative food sector in Southern European regions. We are working hard to connect consumers with businesses, startups, researchers and students to transform our food ecosystem and build the food of the future.

What were some of EIT Food's key highlights and developments?

During 2020, the EIT Food South staff gave a special focus on building a stronger relationship with our partners and the regional ecosystem. Due to the uncertainty and radical changes produced by COVID-19, this issue turned out to be more important than ever before as relationships

have been forced to change and turn into a more online paradigm.

We have also been able to identify and share interests and needs of CLC South partners related to the EIT Food areas and strategic objectives. To do so, we organised different events and workshops, to provide our partners with the appropriate skills to encourage the development of world-class solutions to societal challenges, and create growth within the agrifood system. On our now annual event, the Food Innovation Forum we shared the latest studies on nutrition and health was held online. It must be emphasised the organisation of 9 "e-breakfast with..." webinars, where EIT Food partners had the chance to discover what other partners do and raise their questions and share insights about the work others are doing, in a dynamic format. We adapted and explored the virtual format more than ever.

Throughout the year, we placed an increased emphasis on supporting startups and

identifying good ideas capable of transforming the food system and giving solutions to the agrifood sector.

We gave a greater focus on motivating early-stage, female entrepreneurs to harness their power, understand their innate ability to succeed and overcome any obstacles, equip them with the appropriate knowledge, confidence and networks to successfully start and develop sustainable businesses. Besides, enhancing knowledge and overcoming current barriers to tackle water scarcity in Southern Europe through innovation, entrepreneurship, education and communication, and fostering the adoption of regenerative methods in agriculture were also key in 2020.

Nevertheless, we have further consolidated two of our key programmes: the EIT Food Accelerator Network (FAN) run in Bilbao for the second year, where 10 startups had the chance to benefit, during 4 intensive months, from high-quality training and networking activities; and the EIT Food incubator, SeedBed. We also awarded 23 students from Southern countries with RIS Fellowships and Talents and we encouraged the participation of 27 partners from Southern countries to host RIS trainees. Furthermore, there were over 400 participants in five DemoDays and 59k were granted as RIS Innovation Prizes.

What are we doing to enhance innovation in the agrifood sector?

There is no denying that one of the CLC South's priorities is boosting the Knowledge Triangle as a way of enhancing innovation in the agrifood sector in the regional ecosystem. For this, we have:

- Collaborated with local food clusters as a means to foster innovation integrating a bottom-up approach.
- Been in touch with the main actors in the different regional innovation ecosystems to strengthen ties, contribute to set the local innovation agenda, and facilitate meetings and events, such as local and regional governments.
- Supported the local partners to implement correctly the EIT Food strategy and follow EIT Food's objectives by serving as an information point and help desk during the year.
- Supported the calls' opening and the implementation of the different activities, while steering cross-KIC activities.
- Collaborated with the 4 EIT Food Hubs based in Southern Europe (Portugal, Italy, Greece and Turkey) to develop activities aimed at local representatives of the knowledge triangle. Among them: students, post-doc and talents aiming to explore the possibilities of the food sector; food companies, startups and universities interested in exploring and engaging in the education, innovation and business creation activities organised by EIT Food.

Looking ahead, what are your top priorities for this next year?



Key alliances:

Build strategic partnerships within the local ecosystem.



Entrepreneurship promotion:

Encouraging an entrepreneurial mindset, with a special push on startups led by women in agrifood.



Community building:

Reinforcing collaboration amongst our partners and external stakeholders and integrating new partners into our way of working.



Focus on modest and moderate innovators:

Promoting innovation in RIS regions and engaging their key players.

We look forward to 2021. This year is going to be a big challenge in many ways, but we will keep working hard to turn our dreams of transforming the food sector into reality. We are ready!

EIT FOOD CLC SOUTH TEAM



Begoña Pérez Villarreal,
CLC South Director.
Is responsible for building a dynamic ecosystem aimed to boost innovation involving stakeholders from Southern Europe.



Aida Cortés,
Office Manager.
Is responsible for supporting the office set-up, administrative bookkeeping and daily operations.



Izaskun Valle,
Junior Office Manager.
Is responsible for supporting the team with administrative tasks, daily operations and project implementation.



Lorena Savani,
Innovation Programme Manager.
Is responsible for supporting the Innovation activities in Southern Europe.



Miriam Sastre,
RIS Communication Manager.
Is responsible to support activities and portfolio of instruments planned inside the EIT Food RIS strategy, and assist CLC South in regional communication tasks.



Laura Ezcurra,
Partnership Support Manager.
Is responsible for supporting partnership and project-related financial activities in Southern Europe.



Joseph Gridley,
RIS Business Development Manager.
Is responsible for supporting the agrifood startup ecosystem in Southern Europe.



Juliet Bray,
Startup Support Manager.
Is responsible for supporting the FAN and SeedBed startup activities in Southern Europe.



Philip Fernandez,
Agriculture Project Manager.
Is responsible for supporting the agriculture activities in Southern Europe.



Elvira Domingo,
RIS Program Manager.
Is responsible for supporting the RIS programmes in Southern Europe.



Lara Rodríguez,
RIS Project Manager.
Is responsible to support activities and portfolio of instruments planned inside the EIT Food RIS strategy, and assist the related stakeholders in the selected RIS countries for Southern Europe (Portugal, Spain, Italy, Greece and Turkey).



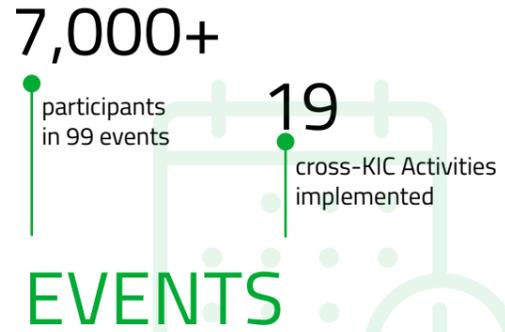
Carmen Galindo,
Project Manager.
Is responsible for supporting the water scarcity activities in Southern Europe and support for the digitalised production testbeds for the food industry.



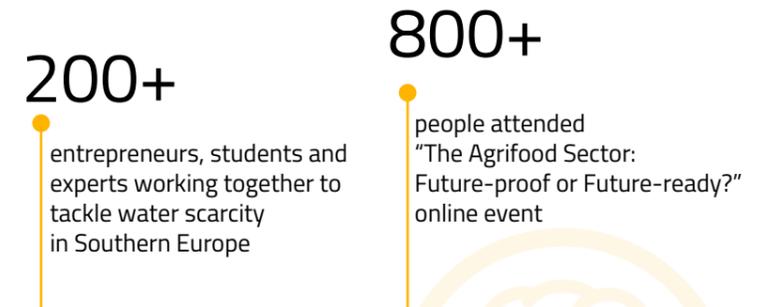
Joanne Mazoyer,
Digital Communications & Campaigns Manager.
Is responsible to devise the EIT Food Social Media Strategy and policy and deliver social engagement.



Lilli Lambert,
Digital Communications Officer.
Is responsible for implementing the EIT Food social media strategy.



2020 MILESTONES



INNOVATION

Number of innovations launched on the market by CLC S partners: 14
Regional Innovation Scheme

Female-led Empowered startups within the EWA programme

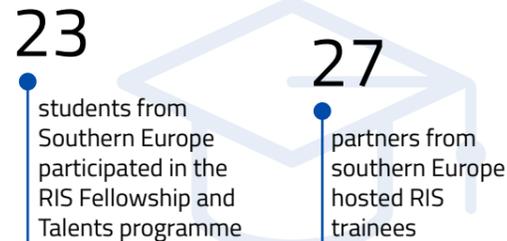
50

Invested in Regional Innovation Scheme programmes

€5m



BUSINESS CREATION



EDUCATION



COMMUNICATION

Participants in our III Food Innovation Forum

280

Participants in our startup event "Il FUN&FAN"

247

Healthy children's meals & education material delivered during lockdown

60,000

news items published by the media

300+

2021 PRIORITIES

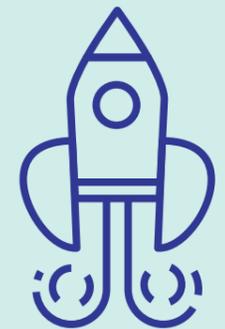
1. Key alliances:

Build strategic partnerships within the local ecosystem.



3. Entrepreneurship promotion:

Encouraging an entrepreneurial mindset, with a special push on startups led by women in agrifood.



2. Community building:

Reinforcing collaboration amongst our partners and external stakeholders and integrating new partners into our way of working.



4. Focus on modest and moderate innovators:

Promoting innovation in RIS regions and engaging their key players.

OUR KEY PROJECTS

At EIT Food South, we work with a wide range of stakeholders to speed up the innovations that we know we need for a healthier, more trusted and sustainable food system.

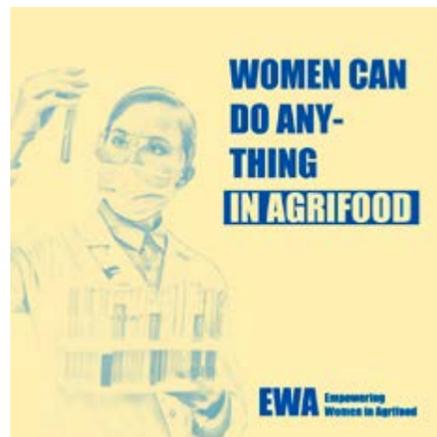
FAN >

The EIT Food Accelerator Network (EIT FAN) connects impactful agrifood startups with industry-leading corporate and research partners to pilot their technology and drive the ultimate goal: a successful market adoption.



< Water Scarcity

The objective of this programme is to enhance knowledge and overcome current barriers to tackle water scarcity in Southern Europe through innovation, entrepreneurship, education and communication.



< EWA

Training, mentoring, business coaching and networking opportunities for women entrepreneurs in the agrifood sector.

Test Farms >

Test Farms links agricultural startups with farmers and testing-land. Through enabling these links EIT Food wants to help innovative agritech ideas to validate and test their products and services, showcase their business to customers and investors and finally support the technological transformation in European agriculture.



SeedBed >

The EIT Food Seedbed Incubator Programme is delivered by top EIT Food Partner Universities and Research and Innovation Organisations (Seedbed Hubs), providing their expertise in technology and product commercialisation to help entrepreneurs launch or progress a commercially viable business.

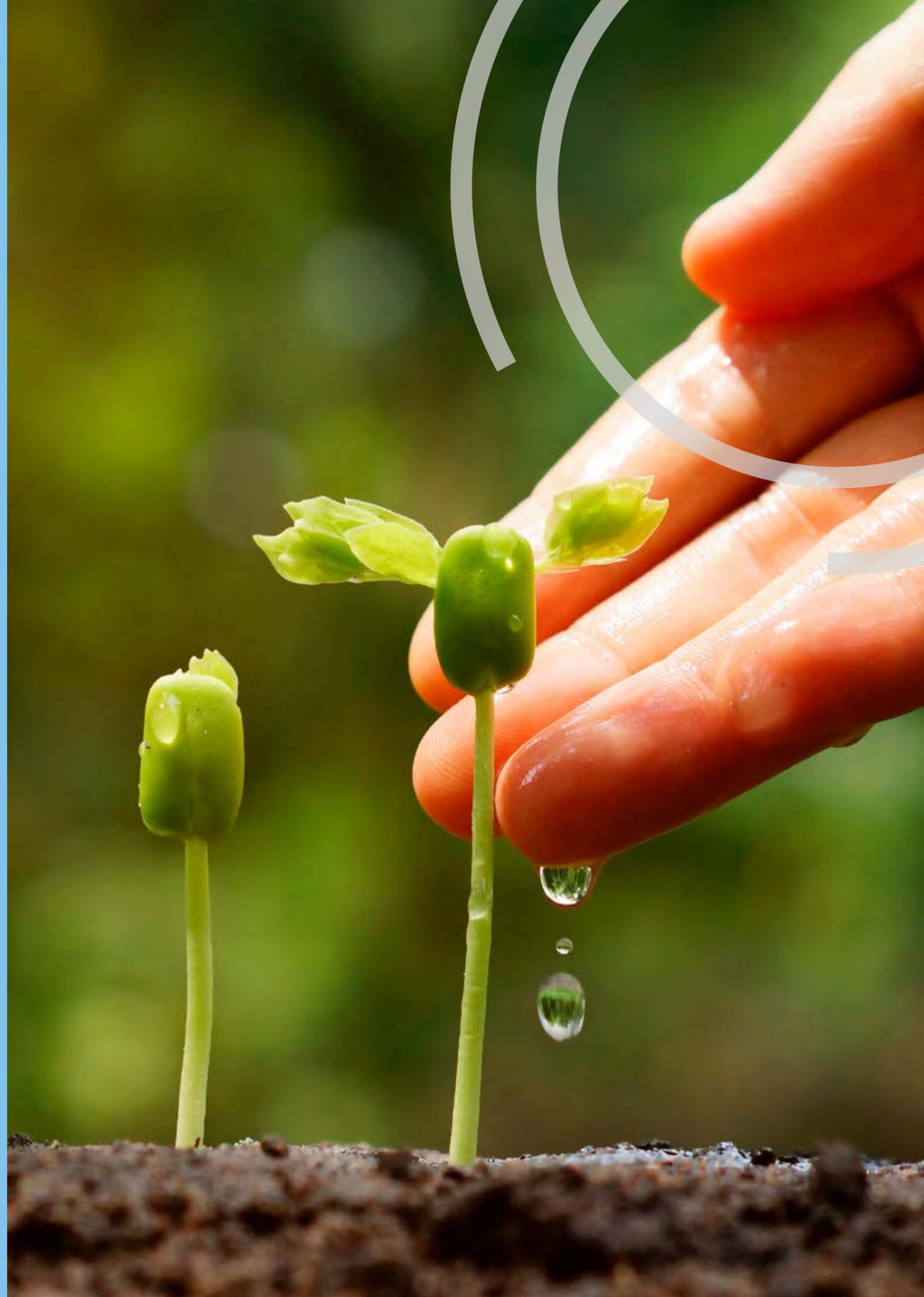


< Journalism Awards

With the aim of disseminating good habits and healthy initiatives to society, generate collaborative relationships with the media and value the objectives for which EIT was created, EIT Food organises a Journalism Award in Agrifood Innovation and Sustainability at national level.

IDENTITY

Focus on identifying and sharing capabilities and interests of CLC South partners related to the EIT Food areas and strategic objectives.



The Spanish Journalism Awards honored two women in its second edition

On 26 November, out of 72 participants, two women were awarded in the II Spanish Journalism Award on Food Innovation and Sustainability.

SPAIN, 27 NOVEMBER

The II Spanish Awards, this time held online on 26 November, gathered agrifood sector and journalism in order to improve within the system.

// Anyone can create fake news, says Rocio Benavente, coordinator of Maldita Ciencia.

Begoña Pérez Villarreal, Director of EIT Food CLC South, gave opening to the event. Then, it was the turn of **Rocio Benavente, coordinator of Maldita Ciencia**, who spoke about Fake News. Nowadays, society is over informed, but at the same time, there is a huge lack of information in so many different fields, for

example, in food. Therefore, there is a need to fight desinformation back and Maldita Ciencia works hard to do so. Benavente pointed out that "anyone can create fake news". She also mentioned that food is a topic that has suffered a lot. However, she offered some valuable advices to solve this existent problem, for example, the importance of contrasting information before sharing,

// How we eat has huge relevance to our planet, explains Josefina Maestre, journalist and second prize winner.



Choosing the winners for the II Spanish Awards on Food Innovation and Sustainability was not an easy thing to do, there were 72 interesting articles, but finally two women won the award for their great contribution in agrifood system. The first prize was given to **Victoria González**, who won a prize valued on 1500 euros. Josefina Maestre was the one obtaining the second prize of 700 euros. Both of them share special

concern about food and how important it is to preserve our world. *"How we eat has huge relevance to our planet"*, explained **Josefina Maestre** when she got the award.

Following the ceremony and aiming to foster agriculture, the event Farm Up! went on stage.

Two winners on the first edition of the Italian Journalism Award on Food Innovation and Sustainability

EIT Food announces the first edition of the Italian Journalism Award on Food Innovation and Sustainability.

ITALY, 16 DECEMBER

The Italian Journalism Awards ceremony, held online on the 17th December, gathered the agrifood sector and the journalism field in order to encourage the work of media professionals in their work to disseminate the values associated with agrifood; increase consumer confidence, create healthier food options, improve food sustainability or educate to participate, innovate and advance.

The First EIT Food Italian Journalism Award on Food Innovation and Sustainability was promoted in collaboration with the National Union of the Journalist Associations of Agriculture, Food, Environment, Territory, Forests, Fishing, Energy Renewables (UNAGA) to reward the voices of

journalism that tell food from the point of view of technological innovation and environmental sustainability.

The Milanese journalist Tommaso Cinquemani won the first award with an article dedicated to the New Breeding Techniques (the innovative and controversial techniques of acceleration and improvement of plant growth, now subject to European regulations on regulation of GMOs) and published by the online newspaper AgroNotizie. The winner of the second place, Valentina Celi, wrote about the circular economy ecosystem and social requalification of the Calabrian Fattoria della Piana.

A jury of leading industry experts was in charge of

deciding the prizes; Sonia Massari (Food & Sustainability Lecturer at the Roma Tre University and Scientific Consultant of Future Food Institute), Duccio Caccioni (Agronomist, journalist, writer and scientific director FICO Foundation), Lorena Savani (Program Innovation Manager of EIT Food CLC South), Roberto Zalambani (President of UNAGA) and Maurizio Martina (Former Italian Minister of Agriculture). Moderating the event was Sara Roversi, president of the Future Food Institute, who also presented on the virtual stage of the event the speeches of the president of the FICO Foundation Andrea Segré, focused on how to build sustainable lifestyles starting from research, and the IULM professor expert in Future Food Living Lab.

Personalised nutrition to help reduce the effect of diseases such as COVID-19, according to scientists at the 'EIT Food Innovation Forum'

The 5th and 6th of November a group of international experts took part in the 3rd EIT Food Innovation Forum, where the latest studies on nutrition and health were shared.

EUROPE, 11 NOVEMBER

The relationship between food and health has been more than proven. A healthy diet has positive effects and influences good health. But the field of scientific research goes far beyond this, and experts do not always agree. For example, in a session on Thursday, **José María Ordovás**, a pioneer in nutrigenomics from Boston explained that 'there is no consensus on what a healthy diet is'. Because, in reality, 'people's responses to the same diet are different'. This is what the experts call 'hidden nutrition', in other words, how 'the composition of 99% of our food is unknown'.

Scientists believe it is necessary to make progress in personalised nutrition, i.e. to adapt each person's diet to their own characteristics in order to 'achieve lasting behaviour over time that is beneficial to our health'.

A group of international experts recently took part in the 3rd EIT Food Innovation Forum, where the latest studies on nutrition and health were shared. This time the forum was virtual.

On Thursday, several recent studies were released. These included one carried out

by EIT Food analysing the 109 initiatives developed in recent years in southern Europe to reduce overweight in order to 'understand the continuous increase in child obesity despite the measures being implemented', explained **Lorena Savani**, from the European consortium.

Maria Hassapidou from the European Federation of Associations of Dietitians, gave guidelines on how to prevent obesity in society. This problem has 'tripled' in recent years in southern Europe, and has beaten the countries of northern Europe because 'unfortunately the Mediterranean diet is no longer followed as strictly, physical activity has reduced and the consumption of sweetened drinks and processed foods has increased'. She is not in favour of increasing taxes on these products—'it is the last step to take'— and prefers a commitment to 'promoting healthier foods'.

Machines see correlations where the human mind does not says neurologist **Ignacio Hernández Mendrano**.

Artificial intelligence and nutrition

Neurologist **Ignacio Hernández Medrano** described the countless practical applications of artificial intelligence in the field of health, and also in nutrition. Based on the fact that 'machines see correlations where the human mind does not', this technology helps to diagnose multiple diseases.

For example, a machine can predict cardiovascular risk by examining a person's ocular fundus, something that no human can do. It is also possible to predict who will respond to certain treatments, 'and all this is applicable to nutrition'.

As we age, our immune system weakens, states **Ascensión Marcos**, from CSIC.

At the EIT Food Innovation Forum, the potential of the microbiota (the microorganisms present in the human body, and specifically in the intestine) was also tackled. It is in fact 'a field that has very little knowledge about for now', according to **Luca Cocolin**, professor at the University of Turin. Similarly, applications of immunonutrition were explained. 'As we age, our immune system weakens,' stated **Ascensión Marcos**, from CSIC, who explained how 'there are COVID-19 patients who, on leaving hospital, are suffering from skin, intestines or liver problems, among others. Above all, the elderly, more men than women, and also obese people'.

Scientists also warned about companies trying to sell products that supposedly strengthen our immune system against COVID-19.



'There is no scientific evidence to prove this', they said.

José María Ordovás gave the keynote speech along with his son **José Manuel** (a scientist at Harvard), expounding on 'the two current pandemics, COVID-19 and obesity'. In recent months they have been investigating the tissues affected by the virus. 'We have tried to understand each cell' and as a result 'new data to identify the cells involved in COVID-19 has been found and we have shared our experience with other teams', explained **Ordovás junior**.

// There are 90,000 strokes a year in Spain, and preventive measures alone could avoid 9,000 of them'

explains José María Ordovás, a pioneer in nutrigenomics.

His father, a pioneer in nutrigenomics, contributed some conclusions from his recent studies: 'The Mediterranean diet, which is considered healthy, may be better for some people than others depending on their genetics. It is more beneficial for those who are more predisposed to the disease,' he explained, and pointed out a statistic: 'There are 90,000 strokes a year in Spain, and preventive measures alone could avoid 9,000 of them.'

He also talked about sugary drinks and explained: 'There

are people who should be advised not to drink them. For others this recommendation may be more lax. For those with a low predisposition to obesity, such drinks will have little impact. But those with a high predisposition are affected.'

He is currently working on a scientific study which, using artificial intelligence, 'can predict the individual response to a diet'.

For example, 'identical twins have very different responses'. In addition, 'precision nutrition could also help a diabetic infected with COVID-19 have mild symptoms of the disease, rather than severe ones.'

Challenges of a healthy diet

// What we eat has a decisive impact on sustainability' says

Gregorio Varela, President of the Spanish Nutrition Foundation.

During Friday's session, **Gregorio Varela**, President of the Spanish Nutrition Foundation, listed the main challenges for nutrition, such as: 'thinking about the health of both humans and the planet', 'a healthy diet must be approached in a positive way, rather than focusing exclusively on the prevention of risk factors and associated diseases', 'the further we move away from myths and

misinformation the healthier a diet will be', 'what we eat has a decisive impact on sustainability'. He also raised a question: 'Are we moving towards new principles and a different diet in the wake of the COVID-19 pandemic?'

Begoña Pérez-Villarreal, Director of EIT Food for Southern Europe, concluded the conference by drawing attention to the challenges of nutrition for everyone: society, consumers, scientists and the agri-food sector, and advocated 'adapting business models to changes in society by discovering where the opportunities lie. This is the best time for innovation, because there is a sense of hurry and lack of resources, and we are out of our comfort zone.'



VISIBILITY

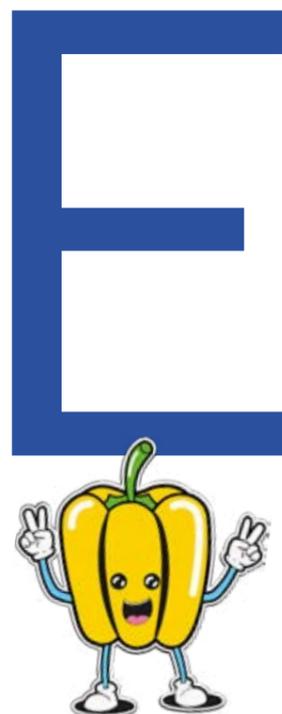
Focus on increasing visibility at regional level, building links with relevant organizational stakeholders and developing a detailed communication plan.



EIT Food launches “Los Salvacomidas” an initiative to deliver over 60,000 healthy children’s meals

The project seeks to help vulnerable families with children that have been affected by the Coronavirus outbreak providing them with nutritious meals and educating them on healthy eating habits. This initiative is being developed in Bizkaia, Gipuzkoa and Madrid, and was open to collaboration of the entire agri-food sector, until the end of the school year.

SPAIN, 20 MAY



EIT Food South, the cooperative business [Ausolan](#) (specialised in meals for schools and homes for the elderly), and [the Spanish Food Banks](#) in Madrid, Bilbao and Gipuzkoa have implemented an initiative to elaborate and deliver over 60,000 children’s menus from mid-May until the end of the school year.

Through this project, EIT Food aims at making the food system more sustainable, healthier and more reliable. It also contributes its knowledge of the agrifood sector, the latter having been invited to participate in this initiative to provide healthy food surplus and donations. Ausolan, a leading company in hospitality services for collectivities,

is a 50-year-old company belonging to Mondragon Corporation experienced in distributing foods on a daily basis. It was responsible for collecting raw materials, elaborating 1,500 children’s meals each day, for 45 days, and distributing them between the three pre-established food banks. These, in turn, have contacted with 250 social organisations that attend to the target population (boys and girls from low-income households), who received these packaged meals.

The entire process was done under strict health, nutritional, and hygienic criteria: they served products such as pulses, rice, vegetables, fruit, and yoghurt. All the



meals followed the same standards established for school canteens, including refrigeration and handling conditions, etc. Similarly, as a complement to the food destined to minors, the bags that were delivered to families were also include games and activities to encourage healthy eating habits. The website [salvacomidas.com](#) was also launched, and downloadable educational elements was added.

Goals of the initiative

This initiative, called “Los Salvacomidas” (Foodsavers) meets different objectives in a crucial moment due to the impact of the COVID-19 crisis. On the one hand, it tends to the needs of the most impoverished households, taking special care of children, avoiding risks such as obesity or malnutrition, while teaching healthy food habits. In this sense, the project addresses Goals 2 (Zero

hunger) and 12 (Responsible consumption and production) of the UN Sustainable Development Goals (SDGs).

On the other hand, this campaign seeks to avoid food waste, since it uses the surplus of the sector due to the drop in demand of certain products or the difficulty for exports, among other sources. Thanks to donations or purchases at very low prices, perishable goods that would have become waste are expected to be put to good use. Some companies, such as [Grupo AN](#), [Bacalaos Alkorta](#), [Okin](#), and [Danone](#), were committed to delivering products for this campaign. Similarly, the Basque Food Cluster has collaborated in creating a campaign to receive further surpluses.

The meals were prepared in the central kitchens of Ausolan in the Basque Country and Madrid, and were taken to the warehouses prepared by the food banks in the cities of Basauri (Bizkaia), Bergara and Oiartzun (Gipuzkoa), and

Alcalá de Henares (Madrid). The consortium used their own network of volunteers for this project.



'Robin Food' in Spain, a project that eliminates surplus food, employs vulnerable people and creates new products

EIT Food launched Robin Food to produce 40,000 units of products such as cream of vegetable soups, bread bars and homemade biscuits.

SPAIN, 26 OCTOBER

The Robin Food project was set up with a three-fold aim: to eliminate surplus food, to employ people at risk of social exclusion and to develop healthy new products to be distributed and sold in shops nationwide. This initiative has been set up in Belgium, the Netherlands and Spain, with local partners such as Colruyt, KU Leuven, Okay, Rikolto, EnVie, De Verspillingsfabriek, Eroski, Robin Food and RISO Vlaams-Brabant.

In Spain, EIT Food, together with the Eroski cooperative group and the RobinGood start-up, which markets products made by people from vulnerable groups, promote the use of surplus food, such as fruit, milk, vegetables and bread, to give them a second chance. In addition to recycling these food products, new products are handmade using local ingredients.

In 2020, 40,000 units of these products are expected to be produced through an environmentally friendly process, including sustainable, biodegradable and plastic-free packaging. In fact, a total of 82,000 containers are expected to be used, avoiding the use of plastic.

The last step in this whole process is the product distribution, which, in Spain, is the responsibility of the RobinGood start-up. It has been assisted in this by Calidad Pascual, which will make use of its nationwide distribution system. The first points of sale are the Caprabo Ràpid chain in Barcelona, and other small shops in the Catalan capital: Esdemercado, Frooty and Veritas.

Furthermore, to ensure the feasibility of the project, Eroski has carried out market research to find out more about the target consumers who might be interested in buying these types of 100% social products, the aim of which is to create job opportunities and increase the employment of people at risk of social exclusion by promoting conscious and responsible consumption.

Another Huerto gathers 20 families to highlight the importance of our relationship with food

The past 24th of October we learnt how to grow a kitchen garden without leaving home!

SPAIN, 28 OCTOBER

A

wareness about sustainability and health have increased significantly since, what is called, the "new normality". These topics have become an important matter for a lot of families and "Another Huerto" gave easy and entertaining solutions to support the #ZeroWaste movement from home.

Held online on the 24th of October, the event "Another Huerto", developed in collaboration with Another Film Festival, gave families valuable keys to create a garden by making use of resources that anyone can have at home. The event was run by **La Era Verdadera**, who explained how to plant food and take care of the seeds. **EIT Food** and Los Salvacomidas were the ones providing didactic materials in order to facilitate and make the learning process more enjoyable, and a social media contest was launched on the day, check it out on Facebook and Twitter #HuertoLosSalvacomidas.



The II Food FUN&FAN gathers more than 250 startups, investors and industry

The II FUN&FAN, held the 15th of October, achieved the goal of connecting various startups and experts from the agrifood sector in order to enrich businesses and discuss about the post-COVID entrepreneurship opportunities.

EUROPE, 19 OCTOBER

N

o one can deny that 2020 is being a year like no other. This Covid situation has transformed the function and image of several sectors, such as agrifood. However, innovation "has not stopped" and there are a wide range of opportunities for entrepreneurs to grow. As **Jose Manuel Revuelta, General Director at Finnova**, mentioned, a lot of people are willing to invest in startups. Therefore, the II EIT Food FUN&FAN offered new solutions to existing challenges.

To scale and innovate we have to gather different looks. We are joining worlds to provide solutions

to challenges, says Garbiñe Henry, the Innovation and Entrepreneurship Director of the University of Deusto

The event became a space where entrepreneurs and experts could connect to innovate and share knowledge about the agrifood sector. To do so, diverse round tables, startups activities and inspiring speeches were organised. **Begoña Pérez Villarreal, EIT Food South Director**, opened the event and gave some key insights on entrepreneurship after COVID-19. The opening was followed by the interventions of **Paola Giavedoni, EIT Food**

Director of Innovation, sharing the European vision and **Einav Gefen, the Executive Corporate Chef of Unilever Food Solutions**, who spoke about the reality in the USA and gave us some keys to success: *"There is a willingness to adapt to digitalization, many chains are opening their online stores. We see Digitalisation as a key"*.

As a constantly growing sector, innovation is a must for any agrifood business and due to the pandemic, it is important to find new alternatives to move forward. Thus, it is always convenient to hear what experts and entrepreneurs have to say. Both round tables, Startup's Anatomy and Womensworld, handed the opportunity to hear different experiences and points of view:

The first debate focused on how the COVID-19 has had an effect on entrepreneurship. There, **Joseph Gridley, EIT Food Business Creation Manager; Garbiñe Henry, Innovation and Entrepreneurship Director at University of Deusto; Ananya Manna, Investment Director at MCH Private Equity; Juan Manuel Revuelta, General Director at Finnova; and Oscar Longares, Business Development at Feltwood** had the chance to share opinions and advices.

The second round table was led by women experts talking about how and why innovative women entrepreneurs can solve the agrifood challenges. **Lara Rodríguez, EIT Food Project Manager; Isabel Iturbe, Vice-president at AED and**

president at Bilbao Basket, Iratxe Perales, Co-founder and COO at Sonicat Systems; Anaïs Iglesias, Head of Entrepreneurship and Lecturer Basque Culinary Center; and Carolina Najjar, Partner at BAIBA The Kitchen provided enriching knowledge about the subject.

In the event there was also the occasion to highlight the opportunities for startup investment and development in the Basque Country and Europe. **Elisabet Gosospe Gorostiza, Head of the Entrepreneurship and Training Area at Hazi Fundazioa and Joseph Gridley** were the ones guiding the topic.

// To create a startup, you have to desire it and feel capable' explains Anaïs Iglesias, Head of Entrepreneurship and Lecturer at Basque Culinary Center.

These words reflect some goals of the project: reinforcing and boosting startups in this field. To support them, **Juliet Bay, EIT Food Startup Support Manager**, ran the activity 'Startup Showcasing Game', which was divided in three themes: Food Waste, Wellbeing and Sustainable Agriculture. The activity had a good acceptance among the participants and interesting matters were shared.

In the case of **Food Waste**, these were the startups that gave solutions to the issue:

Bio2Coat

Edible coating used on fresh food products to preserve and extend shelf life)

Biotip

(Developed a freshness sticker can be put on fresh products to detect realtime expiry date)

Crover

(Developed a small robotic device that can "swim" through bulk solids like cereals and grains, constantly monitoring their condition while they are in storage)

Free Waste

(Developed a food waste processor that turns organic waste into compost)

Nanomik Biotechnology

(Developed and produced micro-encapsulated, plant-based biopesticides that work as fungicides for the agricultural and food supply chain industries)

Sound Safe

(Developed a technology to reduce waste and extend the shelf life of fresh products)

Tsenso

(B2B cloud solution that evaluates the real-time freshness of food throughout the journey of products from farm to plate)

When it came to **Wellbeing**, the startups that took part were:

Alacarte Ventures

(Developed the first machine that reduces the quantity of alcohol and the calorific value of wine and spirits)

Food’Nassay

(Developed an innovative way to detect foodborne pathogens)

ReGenius Loci

(Developed a device that can identify the levels of nickel in food products)

And last but not least, it was the turn of the startups that work for a **Sustainable Agriculture**:

AgroPestAlert

(Developed real time monitoring of pests and environmental variables to prevent the outbreak of plagues that are a major contributor to the spoilage of crops)

Algeha

(Produce algae as a substitute to fish feed currently used to feed livestock, poultry and fish farming sectors)

Odd.Bot

(Developed a smart and sustainable solution to weeding with the Weed Whacker)

Open Grow

(GroLab™ allows you to automate all the aspects of agricultural produce)

Plant on Demand

(Digital platform to facilitate sale and purchasing of food product from small and medium sized farmers)

Serket

(It is an advanced technology for monitoring pig farms)

To give an end to Il FUN&FAN **Giuseppe Scianti, CEO & Founder at NOVAMEAT**, presented a motivational speech about alternative proteins. “All what we do is for one reason: being sustainable”, declares Scianti.



TALENTS

Focus on identifying and supporting students, fresh ideas and start-ups in order to help them develop and grow within the agrifood sector.



Finalists of the 2020 SeedBed Bilbao announced

This is the second edition of the Seedbed programme in Spain and this year it includes projects from Italy, Portugal, Spain, Turkey, and Israel.

SPAIN, 8 JUNE

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IT Food organises the Seedbed programme for the second consecutive year. The goal is to attract innovative ideas or projects that will enable the advancement and generation of new talent within the agrifood sector. This year, despite the mobility restrictions resulting of the COVID-19 health crisis, the European consortium has decided to proceed with this initiative by going 100% online and thus continuing its support to these startups during these convoluted times.

The best startups will receive €10,000 to be invested in the search for potential customers. Additionally, they will have the chance to present their projects to experts of the agrifood sector and, the best among them, will receive funding of up to €20,000, which will help them continue to move their business forward.

Meet the Bilbao Startup Teams that are the finalists for this year:

Algeha (Turkey):

Algeha produces sustainable and environmental solutions to decrease fishing activities. Because of global warming, contaminations in the oceans and over fishing activities, it is being foreseen that wild fish will be extinct in 2050. We produce algae in industrial scale with low cost to use as animal feed to cover the nutrients that fish provides such as Omega 3 and protein.

Bio2Coat (Spain): Bio2Coat develop and produce edible food coatings, made entirely from natural sources, which are applied to preserve and extend the shelf life of food. It is a colorless, fragrance-free, flavorless thin coating that can be consumed together with the food product without any impact on its sensory characteristics.

BioTip (Israel): Freshness Stickers give an exact freshness indicator. The freshness of products, especially those that are refrigerated, is a direct result



of temperature. The Freshness-Sticker is a small bag, which contains a sample of the product and bio-chemicals which through the chemical reaction indicates the freshness state via color change on the Freshness stickers.

Free Waste SRL (Italy):

A patented system which consists of a fully automated compost bin linked to our proprietary software that allows remote maintenance. After 72 hours the biological process in our compost bin will have performed its magic and the organic waste will have turned into compost tea, a completely natural product, that can be used in agriculture because it is liquid and therefore easy to use in irrigation systems.

Plant on Demand (Spain):

A software-based online platform enabling small and medium food producers, distributors and retailers to connect directly with their customers through this digital interface, proposing them their products catalogue and handling product offer, orders, invoicing and deliveries.

ReGenius Loci (Italy):

SLOPO is a device that can determine the amount of nickel in food/fluids in real-time and on-site, so that people allergic to nickel can make informed food choices. We want to create an easy to use tester so that people can monitor the amount of nickel they take and understand what their tolerance range is.

Sound Safe (Portugal):

An innovative solution to reduce wastes and increase post-harvesting life of fresh agricultural products using ultrasonic and microwave customized radiation.

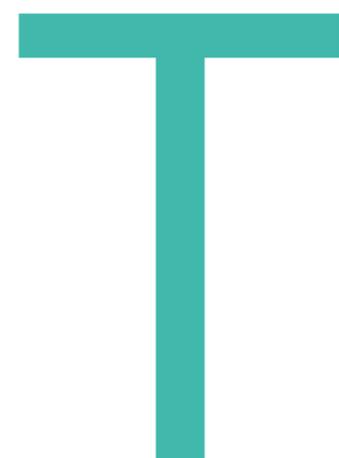
As well as two other startups from the Danone intra-entrepreneurial programme:

Danone Volvicist: Volvicist aims to develop a refillable bottle and companion app that empower people to contribute to the preservation of water ecosystems and provide safe drinking water access to people in need via the numerous actions undertaken by Danone, while at the same time nudging toward healthier drinking habits.

A startup from Bilbao FAN wins the second edition of EIT FAN and gets the prize of 100.000 euros

The second edition of EIT Food FAN hosted 10 startups and this year's winner came from Bilbao FAN.

SPAIN, 23 NOVEMBER



The European programme **EIT Food Accelerator Network** (FAN) celebrated the final **"Venture Summit"** of its second edition by awarding **Odd.Bot Robotics**.

During the programme 414 candidates from 51 different countries, applied for a vacancy and only 60 start-ups had the chance to take part in FAN. These start-ups have been attending an accelerator programme in 6 European cities for four months: Bilbao (Spain), Munich (Germany), Lausana (Switzerland),

Cambridge (United Kingdom), Haifa (Israel) and Helsinki (Finland). Between the cities mentioned, Bilbao was the place that succeeded the most. Indeed, this year's winner comes from this FAN: **Odd.Bot**. Although the company was originated in Netherlands, nowadays, the head office of the South of Europe is situated in Bilbao.

The winner was awarded with two prizes: on the one hand, **Odd.Bot** won a prize of 100.000 euros and, on the other hand, it achieved a direct entry to the agrifood sector with important connections to the market. **Odd.Bot** has developed a robot called **Web Whacker**. **Web Whacker** is an intelligent and sustainable solution for weeding as it reduces or erases any use of herbicides while increasing productivity.

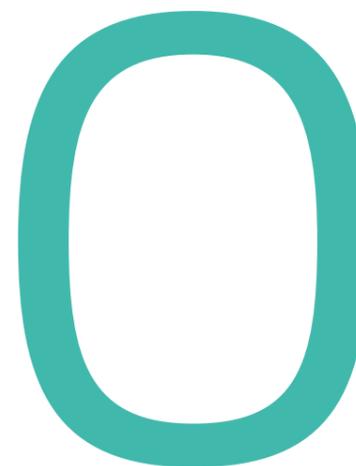
Bilbao brings another finalist

The final hosted 10 startups: one German, Turkish and Scottish, two Portuguese and Dutch and three Spanish. **Nanomik Biotechnology**, which has its origins in Turkey, was the other finalist that came from Bilbao FAN. This startup has developed and produced microencapsulated bio-pesticides based on plants in order to help the farming supply chain. Their first product is called **Mikoks**, which is a natural preservative for grapes and tomatoes that reduces food waste and increases efficiency.

'EWA Masterclasses', held in Bilbao, highlighted the leadership of women entrepreneurs in the agrifood sector

On 19 and 20 September EIT Food organised an event within the project EWA, held both onsite in Bilbao and online, which focused on women entrepreneurship.

SPAIN, 29 SEPTEMBER



On 19 and 20 September EIT Food held the **'EWA Masterclasses'** both onsite in the **EIT Food South** Headquarter in Bilbao and virtually. During these two-day event, women entrepreneurs had the opportunity to participate in round tables, conferences and group dynamics, where they listened to success stories and delve into the tools for leadership and entrepreneurship.

This meeting was part of the **EWA** (Empowering Women in Agrifood) programme which aims to motivate early stage female entrepreneurs

to harness their power, understand their innate ability to succeed and overcome any obstacles, equip them with the appropriate knowledge, confidence and networks to successfully start and develop sustainable businesses.

The first day of the event could be followed both onsite and online and was attended by **Begoña Pérez Villareal**, EIT Food South Director. **Sasha Correa**, strategic communication expert and project management at the **Basque Culinary Center**, opened the conference talking about 'Conceptualizing ideas



and creativity', "conceptualizing means transforming crazy ideas into real ones; into viable and meaningful ideas" explained Correa.

She was followed by the round table discussion 'Joining forces, generating social impact' where **Leire Zaballa Larizgoitia**, Entrepreneurship and Territory Management at **Hazi**, **Amaia Aguirre**, Head of Innovation & Corporate Quality at **Ausolan**, **Miren Gabantxo**, Director at **Boteretu** and **Sasha Correa** exchanged ideas. The day ended with Alicia Ro's presentation, communication expert specialised in personal branding, who gave the participants tips such as: "use persuasive verbal language and pay attention to your body language".

The following day focused on entrepreneurship, leadership and women empowerment. The session began with a talk by **Luca Venza**, Director of Innovation, Technology Transfer and Acceleration at **IESE Business School**, on 'Business Mind and Lean Entrepreneurship'. The entrepreneur **Beatriz Magro** explained how she set up her

project '**Konbucha Komvida**' a factory producing this green tea-based drink in her home town, Frenegal de la Sierra (Extremadura). In addition, **Sol Aguirre**, author of the blog '**Las Claves de Sol**' shared her point of view on the keys to female empowerment and leadership. **Lara Rodríguez**, EWA Project Leader, conducted a group dynamic around the question: What are we taking home? which led to the final reflections.

The encounter provided the ideal space to reinforce their entrepreneurial leadership, improve their skills and network with female entrepreneurs within the agrifood ecosystem. This programme counts upon the collaboration of the Basque Government.



Meet the EIT Food Empowering Women in Agrifood 2020 edition winners!

EIT Food presents 10 agrifood female - led startups from Eastern and Southern Europe that will pursue their entrepreneurial journey thanks to 75.000 euro in Prizes from the EWA (Empowering Women in Agrifood programme).

SPAIN, 8 FEBRUARY



Up to 50 women entrepreneurs from countries with modest to moderate innovation rates have taken part in a 6-month-long mentoring programme for successful women entrepreneurs in agrifood, which is run as a part of the Regional Innovation Scheme (RIS). These women, from Czech Republic, Portugal, Romania, Spain and Turkey, have been able to enhance their entrepreneurial skills thanks to experienced mentors, engaging educational materials on a dedicated online platform and the exchange of good practices among other female participants.

In each country, 10 female-led agrifood startups competed for the two jury prizes of €10,000, and €5,000. The jury comprised of food professionals, academics and investors, selected

the startups that have the biggest potential to transform our agriculture and food system making it healthier, more sustainable and more trusted. An important part of the evaluation was also the analysis of the progress made by female entrepreneurs throughout the intensive mentoring, when they were able to develop their products and services in agrifood and work on the highly-valued pitching presentations.

Here are the startups who won EWA 2020 Prizes:

Czech Republic

1st Prize: Lamya Zítková Kourdi - [Pro-Soil Blocker](#)

Pro-Soilblocker is a hand operated tool forming blocks

of soil for growing seedlings of vegetables, flowers and herbs. It is specially designed for small-scale farmers.

2nd Prize: Vendula Donátová - Zeleninová školka V Poli

Seedling production aimed at shortening the vegetable supply chain by improving the availability of locally produced vegetable seedlings for home growers.

2nd Prize: Shimejito

Shimejito has developed micro precision system for agriculture. Their business model is based on an automated IoT system that enables decentralization of indoor mushroom cultivation. With Shimejito, you can produce up to 25 species of fresh and organic mushrooms with social impact and mitigating climate impacts.

the establishment of a modern sale-purchase platform, based on Facebook that brings together consumers from Braşov and Bucharest (2 city from Romania) with several small producers.

2nd Prize: Iboya Oprea – Reset

Reset is the program that makes the process of weight loss and re-education a worthwhile effort, being

Reset encourages healthy choices, the consumption of organic foods from sustainable agriculture and the avoidance of processed foods high in sugar, fat and additives.

Spain

1st Prize: Elena Fernández - Panduru

Circular pastry made with care and conscience. Panduru elaborates traditional recipes based on the culture of reusing, through the valorisation of discarded high quality bread and use of other local and seasonal products.

When you eat a Panduru product you are helping to reduce food waste. Since in their recipes they use bread that is not sold on the day, thus avoiding that it is thrown away when it still maintains all its nutritional value. In addition, you boost the local economy because they use local and seasonal products.

2nd Prize: Josefa Fernández - GROAP Biotech

GROAP proposes to obtain a high value protein source through the transformation of organic waste from other sectors in a safe and efficient way, feeding insects in the larval phase with agricultural and food industry waste. In 1m2 of the farm in Spain, GROAP generates the same protein as in an 1hc of soy in America.

Turkey

1st Prize: Gonca Çamkerten - Lmwatt

Lmwatt create Smart Horticulture Systems. They are problem-solvers for creating sustainable food systems, by an ultimate dataset for every edibles' need for efficient growth, creating customizable farming solutions for indie growers and designing and producing horticulture lighting systems for indie growers & individual users.

2nd Prize: Deniz Yüksel Ovalı - Ancient Greens

Ancient Greens has stemmed from its mother farm Teofarm, a long-standing farm focusing on quality production from ancient seeds. With a new focus for health and prevention, leads the way to better meet the needs of consumers through quality wheatgrass juice. Ancient Greens uses the highest quality wheatgrass plant. A natural superfood that has stood the test of time for its nutritional properties and speedy absorption in the body. Grown under natural and non-chemical practices, their local farm based in Hatay, Antakya, a sacred land for wheat, uses heirloom seeds to ensure you get a better tasting and quality supplement.



Portugal

1st Prize: Iracema Stramotas - Agrolux

The Agrolux aims to implement multiple high-tech food-production units in urban centers and help towards social inclusion of more vulnerable groups. Since 80% of all food will be consumed in cities by 2050, we want to make urban centers more resilient. The Agrolux will enable an industrial production system for fruit and vegetables in urban environments to be created.

Romania

1st Prize: Cosmina Dinu - Pastured Poultry Farm

The Poultry Farm offers the best quality chicken, produced ethically and locally in compliance with all food safety regulations. It is a family farm and a project born from passion and the desire to accelerate the transition to regenerative agriculture in our country. The project includes: a holistic management system for poultry farming - by grazing; an authorized veterinary slaughter center;

a single solution that fully responds to the need to eat smart, through nutritional plans, substitution guide, instructions for buying and preparing food, nutrition education, community and support from specialists in nutrition, sports and psychology.

Reset solutions are designed by a team of specialists who approach the process holistically, aiming for a sustainable long-term lifestyle change.

Two rural projects lead by women were awarded at Farm Up!

On 26 of November the online event Farm up! held the final of two EIT Food initiatives along an interesting speaker and round table around agriculture world.

SPAIN, 27 NOVEMBER



Due to the pandemic, the importance of the land to supply basic needs has never been so clear. However, there is a need to foster their relevancy and aiming to solve the problem, Farm Up! has been celebrated online this 26 of November.

// The whole is more than the sum of the parts states Odile Rodríguez de la Fuente, director of Félix Rodríguez de la Fuente foundation.

The event began with the contribution of **Odile Rodríguez de la Fuente, director of Félix Rodríguez de la Fuente foundation**, with a motivational speech about the bright future of the rural and agriculture world: "The whole is more than the sum of the parts". She believes agriculture has a lot to say in the issues that our world

suffers, indeed, she states that rural world has "identity" and "authenticity".

Two finals of two EIT Food initiatives (EWA and Growing Conciousness) were held. The finals were evaluated by **Begoña Pérez Villarreal, Director of EIT Food South; Ana Gracia Pérez Rubio, Researcher in science and food technology of CSIC; and Filipe Nuncio, COO of Agri Marketplace.**

// Food is trendy says Beatriz Pontijaas, founder of La Fanega.

EWA works supporting women in agrifood with their innovative projects by providing educational programmes. The initiative has been running for 6 months with 10 projects and 5 of them were selected to go to the final: **Goji Mediterranean, Groap, Kiwin,**

La Fanega and Panduru. Elena Fernández and Ana Belén Marcos won the first prize of 10.000 euros due to their excellent work with Panduru. Panduru bakes pastries based on recovered bread fermented with sourdough, seasoned with local products and made with traditional recipes. Josefa Fernández from Groap project came in second place. In Groap they produce high protein flour that comes from fly larvae for animal feed and organic fertiliser.

Aiming to awaken traditional farming in rural fields, Growing Conciousness has provided

educational material and personalised mentoring to entrepreneur startups. 3 projects went to the finals: Entresetas, Vinateria Artesana and Aromáticas de Zamora. Entresetas, led by Nazaret Mateos, was the winner of the competition. This innovative and sustainable project grows and sells "gourmet" mushrooms, along other product based on them.

During the event, there was also a round table carried out by Pablo Kaperotxipi y Pablo Quintero. Co-Founder of Proyecto Kulto; Ivan Benito Revilla. Director of AGROBANK

from Castilla y Leon (La Caixa); María González Corral, General director of Rural Development Desarrollo from la Junta de Castilla y León; and Maite Muruzabal. Director of GRUPO AN foundation. They discussed the future of the land and its opportunities to grow.

Elvira Domingo, RIS Programme Manager from EIT Food South, closed the event by giving support and hope to those wanting to create a more innovative and sustainable agrifood system.

FoodUnfolded®

FoodUnfolded® is an online platform designed to familiarise the public with food technology, building understanding through relevant topics like health, safety and sustainability.

The platform aims to engage with citizens through entertaining and educational content, and by connecting citizens with food experts from both academia and industry to accurately clarify misperceptions or questions. The ultimate goal is to increase trust in the European food chain through transparent dialogue.



[Go to the website](#)

[See website in Spanish](#)

Experts from Southern and Central-Eastern Europe join forces to show the golden opportunities arising from COVID-19 for the agrifood sector

On 28 October, EIT Food held a launch event presenting the results and insights of the EIT Food Foresight analysis on the COVID-19 impact in the agrifood sector in South and Central-Eastern Europe.

EUROPE, 30 OCTOBER

W

hat challenges will the agrifood sector face? What can we learn from past mistakes? It is undeniable that COVID-19 has affected the agrifood system and, therefore, it has created a huge uncertainty among us. The 28th of October, EIT Food organised a launch event in order to analyse the impact of the pandemic on the agrifood sector in Southern and Central-Eastern Europe while showing possible future scenarios. You can watch the full event recording here.

Andy Zynga, the CEO of EIT Food introduced the event and Begoña Pérez Villarreal, EIT Food South Director and Marija-Liisa Meurice, EIT Food NE Director, continued with an interesting

speech about the work of EIT Food and the objectives of conducting foresights on the COVID-19 impact. Both analysis saw the outcomes of the pandemic as a great opportunity for innovation and entrepreneurship.

The importance of strategic foresight as a tool to design public policies was acknowledged by Mariya Gabriel, Commissioner for Innovation, Research, Culture, Education and Youth, who in her special Greeting Statement for the participants of the event confirmed that both foresight studies provide valuable information for the preparations of the first biannual Work Programme of Horizon Europe.

“The findings of the ‘EIT Food Strategic Foresight Analysis on how COVID-19 has affected agrifood system in South and Central Eastern Europe’ are very timely and will be very useful to help the Commission to design new support measures. [...] I am convinced that agrifood sector in Europe will have a brilliant future full of opportunities if we work together to take full advantage of them.” states Mariya GABRIEL, Commissioner for Innovation, Research, Culture, Education and Youth.



During the event, Julia Patorska from Deloitte and David Lacasa from Lantern Innovation shared with us the results of the analysis done about the Impact of COVID-19 and future scenarios in different areas. Meanwhile, some experts took part in panel discussions. These were the areas involved.

- > The first panel discussion: Primary production, input providers and Food processing in RIS region
 - > Eduardo Cotillas, Spanish Food and Drink Industry Federation
 - > Kristina Šermukšnytė-Alešiūnienė, Art 21
 - > Riccardo Negrini, Associazione Italiana Allevatori

- > The second panel discussion: Retail, HoReCa, Consumers in RIS region and Future scenarios for the sector
 - > Olof Nystrom, Packbridge
 - > Ana Machado, SONAE
 - > Gemma Trigueros, Consumers and Users organisations

// Synergies make value chains improve and create new alternatives"

- explains Katerina Ciampi Strancova, Joint Research Center.

Experts explained how badly the agrifood sector was affected due to the low demand and labor shortage. Moreover, as a way to improve the sector, they pointed out that the pandemic is pointing towards a rise in investing in "digitalisation". As other consequence, **David Lacasa** explained that grocery e-commerce will remain strong, but it is still suffering for profitability and that people will consume less out of home meal, more at home cooking and more food delivery and take away. In addition, it was made evident how the agrifood system will evolve into a more cooperative sector creating more direct contact with costumers. Besides, new customers will appear with wider awareness and knowledge about the sector.

The agrifood sector is able to modernise and adapt, says **Andrius Kubilius**, Member of the European Parliament

There was also a roundtable aiming to discuss about how COVID-19-related opportunities can be translated into public policy solutions in the light of Green Deal, the Farm-to-Fork strategy and Smart Specialization Strategies. **Andrius Kubilius, Member of the European Parliament; Katerina Ciampi**



Stancova, Joint Research Center; and Jakub Kaczmarski, Łukasiewicz Research Center

were the ones debating about these topics. It was underlined that the sector faces challenges towards digitalisation, they have seen a lack of knowledge and understanding between employees around the theme. Nevertheless, positivity is on their side. "The agrifood sector is able to modernise and adapt", says **Andrius Kubilius**.

Finally, the event was closed by **César Luena, Member of the European Parliament**, who encouraged the agrifood sector to invest on innovation and sustainability: "The institution will directly support the companies transitioning to a more sustainable way of working".

The success of the EIT Food RIS Fellowships project - how we managed to overcome challenges

We are proud to announce the spectacular success of EIT Food RIS Fellowships 2020 edition!

EUROPE, 11 NOVEMBER



Congratulations to 54 students, who among the limitations and challenges that appeared due to COVID-19 took part in a professional internship. Thanks to their impressive knowledge, engagement and being extremely flexible, they were able to move abroad and take a chance to develop their competencies of analytical and critical thinking, problem-solving and communication.

Some of the 2020's participants decided to make cross-country mobility, while few of them took a chance to take part in an on-line type of internship. Additionally, being updated with government changes, many interns mixed modes during the hybrid type of internship. Twenty-two host companies have shown great engagement and support.

In each company, there was a mentor who was directly

taking care of an intern. Sharing their knowledge and supporting hands-on experience gave students the possibility to enhance their so much needed competences.

It is certainly enough to say that students are pleased to take this internship opportunity and improve their hands-on experience in the agri-food sector. Moreover, they enhanced the business network by working in an international environment. Although they met a few challenges on their way, they all say that it was a precious and developing experience.

(...) everyone is very nice, and I like what I'm doing! :-) - Patricia Goncalves.



It is worth to add that many of our PhD students were very satisfied with the opportunity to carry on their R&D works and have the possibility to verify current results with the fresh look of business mentors. Meanwhile, master students got out of their comfort zone, moving abroad and meeting new and genuinely different working environment, having a chance to develop work-related skills and competencies. Participants assured us that it was worth to take effort to get this chance!

“ I am grateful that I am doing the EIT Food Internship. I had learned so much. There is work to be done in the food sector, and so many new things are happening”
- Alexandros Vallianatos.

It is worth to add that many of our PhD students were very satisfied with the opportunity to carry on their

R&D works and have the possibility to verify current results with the fresh look of business mentors. Meanwhile, master students got out of their comfort zone, moving abroad and meeting new and genuinely different working environment, having a chance to develop work-related skills and competencies. Participants assured us that it was worth to take effort to get this chance!

About EIT Food RIS Fellowships

Each year MSc students and graduates with different educational backgrounds as well as Ph.D. students and post-docs from 28 RIS countries discover job opportunities in the food industry, by getting unique, professional, paid,

3-6 months internships. Participants will reveal their talents in agri-food sector, throughout gaining hands-on experiences and strengthening their job-related skills, including analytical thinking and creative problem-solving.

“ I am having a great time here by having the opportunity to perform experiments and develop my project. I am learning many things, and I am making the most out of the experience :-)”
- Paula Hernandez.

The project enhances the innovativeness of personnel in the agri-food industry and targets candidates from all EIT RIS countries. RIS Fellowships candidates will apply academic knowledge in practical real problematic situations of the

EIT consortium companies. At the same time, RIS Talents doctoral students and young post-docs will participate in R&D projects carried out by EIT Food partners. Internships offered will be based on the individual programmes focused on the intern experience and ongoing activities in the companies. The selection process of candidates will be implemented as an open call, using clear and transparent selection criteria.

Congratulations to all students, and if you are interested in next year’s opportunity, check our [website](#) to find all instructions!



SYNERGIES

Focus on fostering synergies to promote innovation by searching thematic and funding complementarities.



Trial shows promising results on maintaining the quality of cod side-streams

Preserving the quality of the seafood side-streams throughout the value chain is a prerequisite for exploiting the side-streams for high valuable purposes. This is a challenging task as seafood side-streams tend to deteriorate quite rapidly if not handled correctly.

In WaSeaBi we are working on solving this challenge by among other things developing storage solutions, including intermediate storage solutions at sea, on the production sites and during transportation.

In August, the first large scale trial with cod side-streams was initiated with the aim of improving oxidative stability i.e. maintaining the quality and thereby the shelf life of the side-streams by adding antioxidants.

For the trial a total of 15 kilos of cod frame, 15 kilos of guts and 30 kilos of heads were transported to the Technical University of Denmark's lab from Royal Greenland's production site in Maniitsoq, Greenland.

Approximately 100 kilos of saline solutions with different antioxidant preparations have been prepared for the experiment. Furthermore, cold storage experiments with guts have been conducted and are currently being analysed.

- The preliminary data is showing promising results as we have seen positive effects of the antioxidant treatments in the cold storage experiments that have been analysed so far, says Ann-Dorit Moltke Sørensen, Senior Researcher at the Technical University of Denmark.

- This is very good news as some of the antioxidant treatments reduce the oxidation reactions and increase the oxidative stability which means that the quality of the side-streams can be preserved and probably also prolong the shelf life, Ann-Dorit explains.

Next in line are cold storage experiments with cod heads and frames as well as storage experiments at frozen condition. The experiments are expected to be finalised in 6 months.

CLC South collaborates in the BBI project [Waseabi](#) collecting the generated knowledge and looking for the best ways of exploitation.



Photo: Samples are being chopped in the lab

Mapping of the Innovation Ecosystem on the Atlantic Area

EUROPE, 27 OCTOBER

AHFES, a European project funded by the Atlantic Area programme, aims to improve the overall competitiveness and growth of SMEs in the value chain of healthy food & lifestyles by contributing to enhancing a transnational innovation ecosystem that helps SMEs access to knowledge, partners and markets and align their products and services to consumer needs and expectations.



[Go to the website](#)

Consumption trends and consumers expectations

EUROPE, 01 OCTOBER

This report aims to understand and raise awareness of future trends in the food sector, more specifically in healthy foods.

[Go to the website](#)

Current strategies for innovation in healthy food and lifestyles

EUROPE, 31 AUGUST

AHFES have produced an insight into the strategies and tools to improve healthy food and lifestyles policies. Building on a literature review and information about the existing regional strategies and policies collected by each project partner, where EIT Food South has participated.

[Go to the website](#)

The Online Circular Yoghurt Challenge Lab, an innovative new hackathon

EUROPE, 16 DECEMBER

Is a fantastic source of nutrients but from farm to spoon it remains depletive to the planet. What if we could create a dairy-based yoghurt that is regenerative for the environment and the people involved?



[Go to the website](#)

PARTNERSHIPS AND JOIN US

Partners

EIT Food is - above all else - a network, and our excellence comes from our Partners.

Our partners help us shape our strategic direction and are involved in EIT Food's business development and governance structure. Our core partners come from Spanish, Portuguese, Greek, Italian, Turkish, Cypriot,

Maltese and Israeli industrial and service companies and from higher education and research institutions. They are very active in the food sector and adhere to the objectives of EIT Food.

Core



Network





www.eitfood.eu